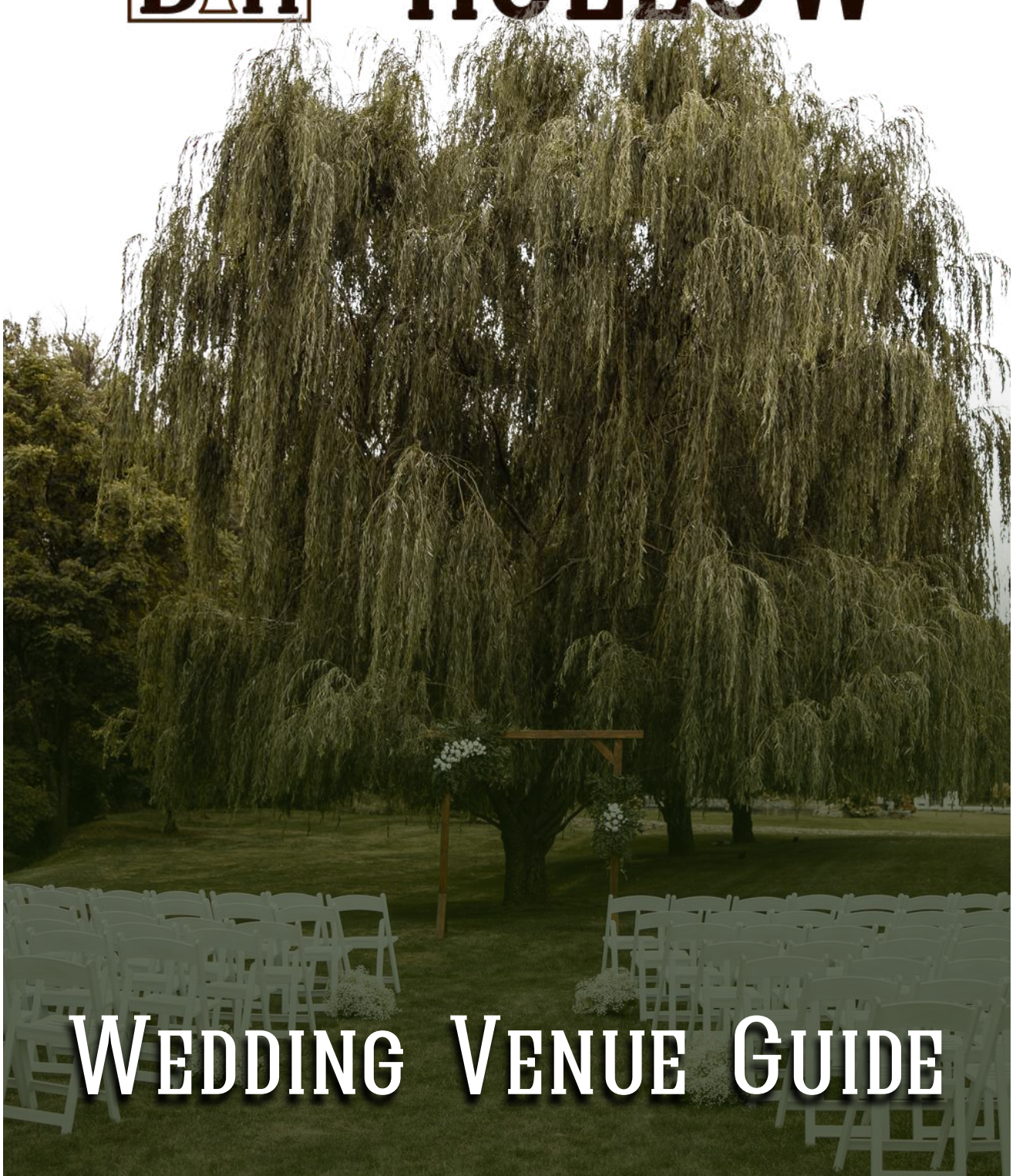




BINKSBERRY HOLLOW



WEDDING VENUE GUIDE



Welcome to BINKSBERRY HOLLOW



At Binksberry Hollow you will enjoy a Chef crafted, couple-inspired menu, because we don't believe that there is such a thing as a standard wedding! Your event warrants the effort of a custom created menu perfectly suited to your sense of taste and style.

40 Years of Experience:

Chef Binks opens his family farm to you and brings his heart and soul to your event with over 40 years of experience as a Professional Chef! Even with over a decade as a featured Television Chef, his specialty is and has always been catering special events that are unique to each and every client. There is no culinary concept you can imagine that is out of the realm of possibility for Chef Steven Binks and his team!

Binksberry Hollow also features

- A sustainable farm & butchery located in the heart of North Western New York's rich farm land.
- Seasonally inspired menus using ingredients available on-farm and neighboring farms, ensuring peak freshness!
- The entertainment value of food to entertain your guests with incredible wow-moments they will never forget!
- Live action stations, multiple fires, traditional and South American grilling techniques, and table-side carving are just a few of his favorite techniques!

What **BINKSBERRY HOLLOW** *means to Us:*

Binksberry Hollow is a direct reflection of our passion for food and a means to deepen our relationship and understanding of where it comes from.

We (or our local farm partners) raise pastured chicken, grass-fed beef, and hogs. We then process and custom cut (in our certified and inspected on-farm butcher shop) dry-aged beef, signature sausage, and truly farm-fresh poultry.

Weddings give us the chance to share our vision of hyper-locally sourced food with our extended Farm family on their most important life event.

Steven & Kristie





BINKSBERRY HOLLOW
Wedding Package

WEDDING VENUE

Access from 11:00am to 11:00pm

Guests leave by 10pm

Farm Style Tables + Resin Tables

White Resin Folding Chairs Outside

Black Banquet Chairs + Stools Inside

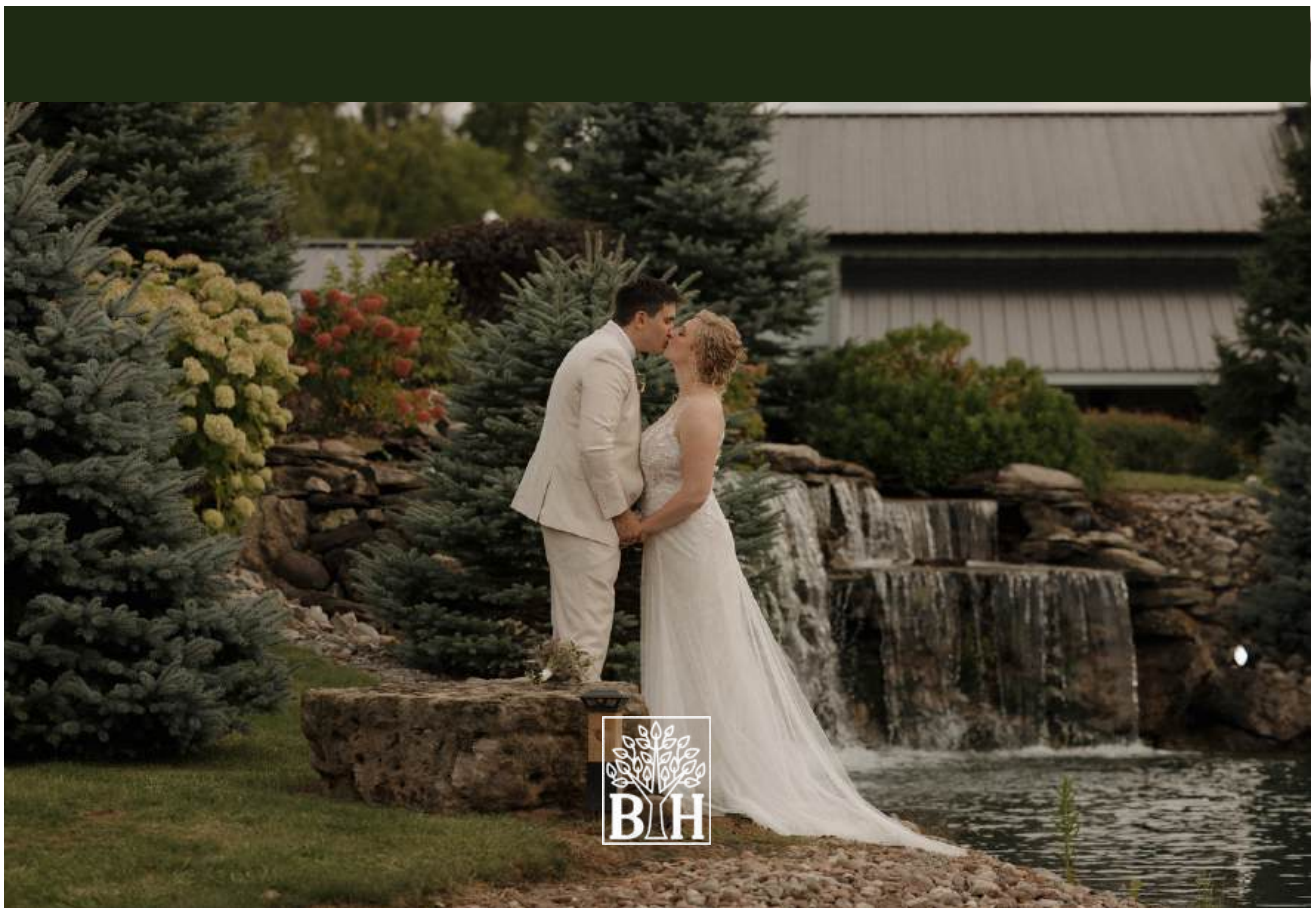
White Linens & White Linen Napkins

China, Glassware & Silverware

In-House Inventory of Centerpieces

Guest Restrooms

Ample Parking





BINKSBERRY
HOLLOW

BRIDAL COTTAGE

Makeup chairs and mirrors

Private bathroom

Comfortable seating

Air conditioning

Beverages & lunch for up to 10 guests

Access begins at 11am





READY ROOM

Barber chair and mirror

Direct access to bathrooms

Comfortable leather couch

Air conditioning

Beverage & lunch for up to 10 guests





CEREMONY

OUTDOOR CEREMONY OPTIONS

The Hill

The Willow Trees

The Beach





CEREMONY

OUTDOOR CEREMONY OPTIONS

The Hill

The Willow Trees

The Beach





CEREMONY

OUTDOOR CEREMONY OPTIONS

The Hill

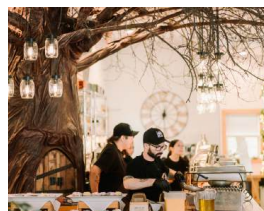
The Willow Trees

The Beach





PHOTOGRAPHY & COCKTAIL HOUR



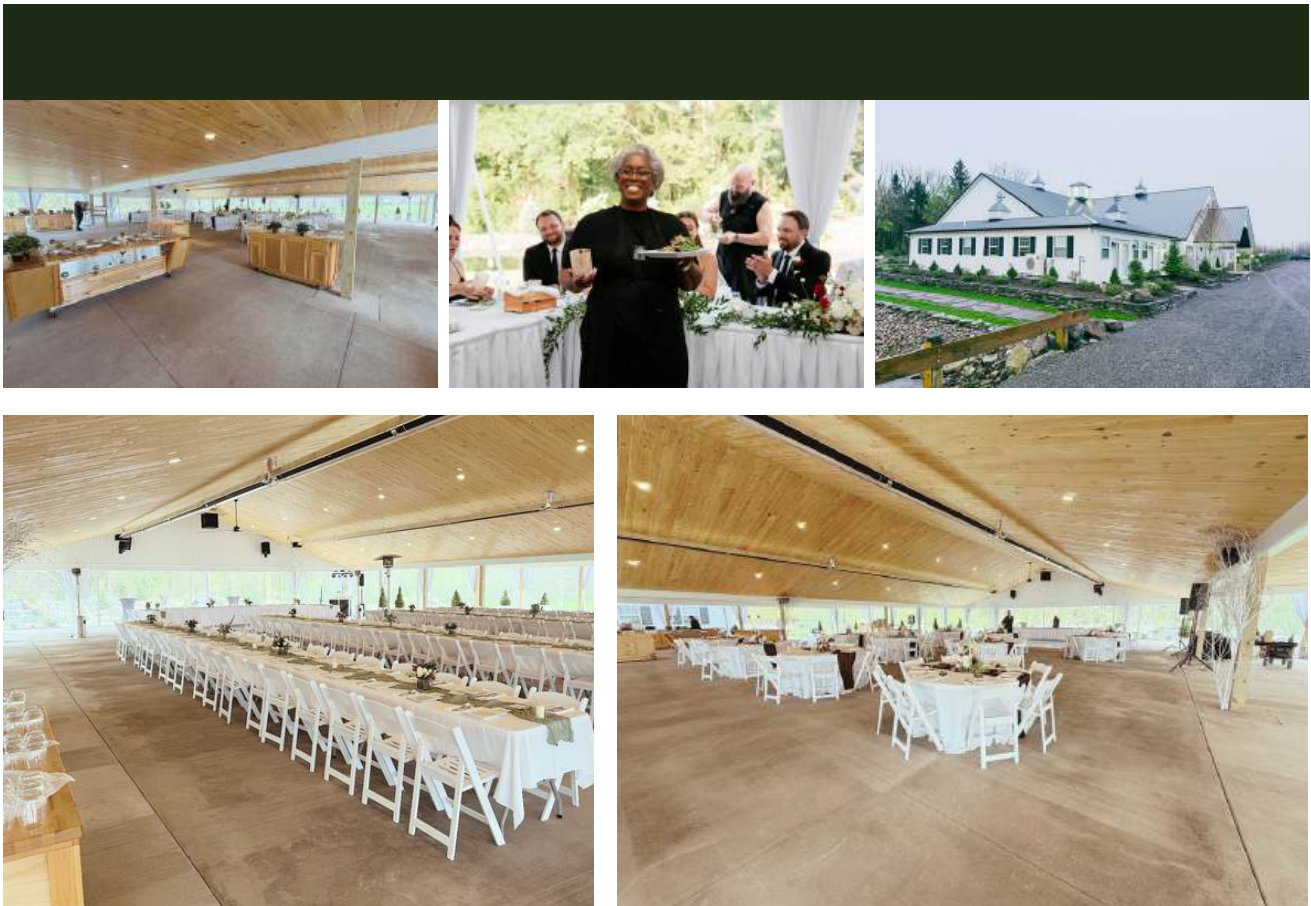


RECEPTION

OUTDOOR RECEPTION

Outdoor Covered Terrace

Seating for up to 250 guests



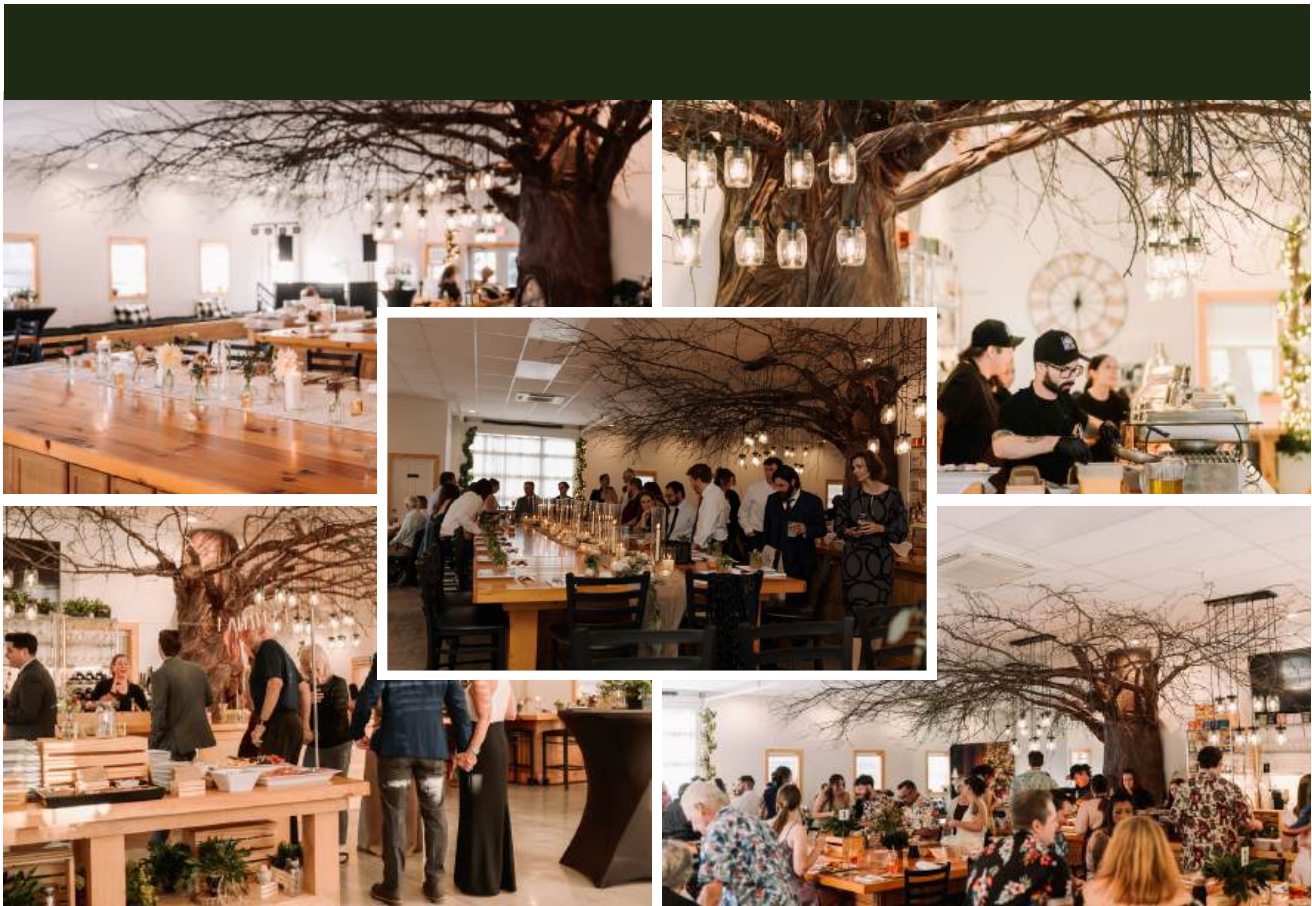


RECEPTION

INDOOR RECEPTION

Market at the Hollow

Seating for up to 90 guests



WEDDING COORDINATION

WEDDING COORDINATION:

- You are not required to hire a wedding coordinator but if you need services outside of what we provide, then it is recommended.

We provide the following services at no additional fee:

- **Onboarding Meeting with a Team Member:**
 - 1-3 weeks after booking
 - We will create an initial floor plan, schedule your tasting, offer vendor recommendations and begin your wedding day timeline.
- **Group Tasting Event Experience**
 - 3-6 months prior to your wedding
 - 6 Tickets are provided for the couple plus four guests (6 total tickets).
- **Private Menu Planning Meeting:**
 - 1-4 weeks after your tasting event.
 - Chef Binks will meet with you to craft your culinary menu.
- **Final Detail Meeting with our Bridal Team:**
 - 4-6 weeks prior to your wedding.
 - We will meet with you to finalize the wedding day timeline, vendor list, final floor plan and final menu.
- **Ceremony Coordination:**
 - We will direct you and your wedding party on where to line up, how to process in and how to recess out of the ceremony.
- **Wedding Ceremony Coordination**
 - Setup and breakdown of
 - tables, chairs, linens, place settings, and in house center pieces.
 - We will direct your ceremony processional.
- **We do NOT provide the following:**
 - We do not setup centerpieces, outside decor or personal items.
 - We do not attend vendor meetings.
 - We do not pack up personal items or outside decor.



PACKAGE PRICING:

WEDDING PRICING:

- **Peak Dates**
 - \$6,000 + \$16,000 Food + Bev Min
 - Saturdays: May-October
 - Sundays before Holidays
- **Mid Peak Dates**
 - \$5,000 + \$12,000 Food + Bev Min
 - Saturdays: April & November
 - Fridays & Sundays: May-October
- **Low Peak Dates**
 - \$4,000 + \$8,000 Food + Bev Min
 - Saturdays: December-March
 - Fridays & Sundays: April & November
 - Wed & Thursdays: May - October

MICRO WEDDINGS ON OFF PEAK DATES:

- \$3,000 + \$6,000 Food & Beverage Min
 - Wednesday, Thursday, Fridays & Sundays: December - March
 - Wednesdays & Thursdays : April - Nov.
- +\$1,000 to add the outdoor Covered Terrace
- Guest Count:
 - Available for up to 90 Guests inside.
 - Available for up to 250 guests if the outdoor Covered Terrace is added.





WEDDING MENU

DINNER PACKAGES

BUFFET TIER 1

\$60 Per Person

3 passed Hors D'oeuvres
1 Hors D'oeuvres Station
Bread Service
Flowered salad presentation
1 Carved Entrée
1 Buffet Entrée
4 Sides
*Cake Cutting Service on the Buffet**

BUFFET TIER 2

\$70 Per Person

3 passed Hors D'oeuvres
1 Hors D'oeuvres Station
Bread Service
Flowered salad presentation
1 Carved Entrée
1 Buffet Entrée
4 Sides
S'mores, Fondue, Finger Desserts,
Mousse Cups, Cappuccino Bar
*Plated Cake Service**

*Coffee & Hot Tea Included in
all Dinner Packages.

**Cake Purchased Separately



FAMILY STYLE

\$80 Per Person

3 Hors D'oeuvres
1 Hors D'oeuvres Station
Salad
1 Carved Entrée
1 Family Style Entree
4 Family Style Sides
S'mores, Fondue, Finger Desserts,
Mousse Cups, Cappuccino Bar
*Plated Cake Service**

STATION STYLE

\$90 Per Person

3 Passed Hors D'oeuvres
1 Hors D'oeuvres Station
Preset Bread Service
Preset Salad
4 Signature Stations including Carving Station
Pasta, Potato or Risotto Bar (choose 1)
Small Plate Station:
Chicken or Salmon with 1 Side
Mediterranean Bread Station
Dessert Station: S'mores, Fondue, Finger Desserts,
Mousse Cups
Cappuccino Bar
Plated Cake Service
**Cake sold separately (third party vendors)*

**Coffee & Hot Tea Included in
all Dinner Packages.*

***Cake Purchased Separately*



PASSED HORS D'OEUVRES

Pulled Pork Sliders

cranberry jalapeño slaw

Pot Roast Sliders

caramelized onion

Open-Faced Beef Sliders

caramelized onions, mozzarella cheese and slow roasted pulled strip loin

Jerk Beef Tenderloin

tomato-pickle-yogurt cheese

Smoked Salmon

herbed goat cheese & baguette

Salmon Cake & Baguette

remoulade and arugula

Mini Twice Baked Potatoes

Candied Bacon

Mini Street Tacos

birra, carne asada, carnitas served with fresh pico cilantro and lime

Cajun Chicken Sate

pepper cream sauce

Sausage Stuffed Mushrooms

choice of pastured pork, mediterranean sausage or chorizo

Potato Pancakes

Choice of Traditional with applesauce and sour cream Non-traditional with smoked salmon and a chive nufchatelle

HORS D'OEUVRES STATIONS

Old-Fashioned Popcorn Station

Hot Buttered Popcorn & Kettle Corn

Charcuterie & Cheese Attended Station

*Local Cheeses, Cured Meats & Fruit
Local Jams, Jellies & Honey
Crostini, Olives & Sun-Dried Tomato*

Traditional Hummus

Toasted Baguette and Grilled Pita

BINKSBERRY HOLLOW WEDDING MENU

SALAD

Lifecycle Salad

marinated tomato onion cucumber and a balsamic sun-dried tomato vinaigrette with olive tapenade feta cheese and locally grown field greens

Living Caesar Salad

aged parmesan and crostini

Apple & Cranberry Salad

a sweet citrus mayo-based vinaigrette with apple cranberry and locally grown field greens

SIDES

VEGETABLES:

Grilled Seasonal Vegetables

Grilled Marinated Mushrooms

Fire Roasted Root Vegetables With Honey

Fire Roasted Broccoli & Cauliflower

STARCHES:

Smashed Potatoes

Wild Mushroom Risotto

Garden Rice Pilaf Primavera

Orzo Pasta with Cajun Cream



BINKSBERRY HOLLOW WEDDING MENU

CARVED ENTREES

Dry Aged Beef Strip Loin

chimichurri, arugula, roquefort, shaved sea salt, horseradish, and glace de veau

Dry Aged Ribeye

arugula, roquefort, shaved sea salt, horseradish, and glace de veau

Pork Loin Roulade

prosciutto and spinach inlay

Sliced Beef Tenderloin +\$12

arugula, roquefort, shaved sea salt, horseradish, and glace de veau

ENTREES

Binksberry Hollow Pasture Raised Chicken

porcini mushroom and sun-dried tomato marchand de vin sauce or lemon beurre blanc

Cajun Salmon

pepper cream sauce

Pork Tenderloin Medallions

caramelized onion & mushroom demi-glaze & arugula



BINKSBERRY HOLLOW STATION WEDDING MENU

SALAD STATION (CHOOSE 1)

Lifecycle Salad

*marinated tomato, onion & cucumber
olive tamponade, feta cheese & local field greens
balsamic sun-dried tomato vinaigrette*

Living Caesar Salad

*aged parmesan and crostini
creamy anchovy caesar dressing*

Apple & Cranberry Salad

*apple, cranberry and local field greens
sweet citrus mayo-based vinaigrette*

STARCH STATIONS (CHOOSE 1)

Potato Bar

cheese, bacon, chives, butter, sour cream, gravy

Pasta Bar

marinara, pesto, alfredo, penne, tortellini, vegetables

Risotto Bar

*sun-dried tomatoes, roasted mushrooms, shaved
parmesan*





BINKSBERRY HOLLOW STATIONS WEDDING MENU

CARVING STATIONS (CHOOSE 1)

Dry Aged Beef Strip Loin

*chimichurri, arugula, roquefort, shaved sea salt,
horseradish and glace de veau*

Dry Aged Ribeye

*arugula, roquefort, shaved sea salt, horseradish, and
glace de veau*

SMALL PLATES STATION (CHOOSE 1)

Pan Seared Salmon

orzo pasta in cajun cream sauce

Jambalaya

sausage, pastured raised chicken and rice

Pork Tenderloin Medallions

*caramelized onion & mushroom demi-glaze on a bed of
arugula*

Binksberry Hollow Pasture Raised Chicken

*porcini mushroom and sun-dried tomato marchand de
vin sauce or lemon beurre blanc
wild grains*

Vegetarian Pasta, Chef's Choice

BINKSBERRY HOLLOW WEDDING MENU



DESSERT & COFFEE

Wedding Cake Cutting Service with Chantilly Cream & Fresh Berries, Served:

Complimentary Service. Cake Purchased Separately

Chocolate Fondue Station: \$10 pp
fruit, marshmallows, pretzels, cookies

Ice Cream Bar: \$10 pp
vanilla bean ice cream, syrups, nuts, cherries, sprinkles, chocolate chips, whipped cream, graham crackers, burnt marshmallows

S'more's Station: \$10 pp
graham crackers, marshmallows & chocolate bars

Petite Desserts Station: \$14 pp
finger desserts & cookies

Cappuccino and Signature Boozy Coffee Drinks Bar: \$10 pp

FIRESIDE AFTER-PARTY

\$1,500

1 Additional Rental Hour

Not to exceed 11:00pm

DJ & Full Bar Must stop at 10:00pm

Up to 150 guests (\$10 per person after)

Ice Cream Dessert Station

vanilla bean ice cream, syrups, nuts, cherries, sprinkles, chocolate chips, whipped cream, graham crackers, burnt marshmallows

Late Night Food Station: Choose One

- *street tacos*
- *wood fired pizza*
- *buffalo sticks*
- *mini beef on weck*





BINKSBERRY HOLLOW BEVERAGE MENU

BAR SERVICE

Bar is open up to 10:00 pm
Fully Licensed Bar & Professional
Insured Bartenders
Glassware, Ice, Cocktail Napkins
Fully Stocked Indoor Bar Setup

Guests under 21 are \$25 per person for Soft Beverages

5 Hour Flat Rate Bar Package:

WILLOW: \$40PP

Beer
Wine
Soft Beverages

CHESTNUT: \$45PP

Beer
Wine
House Liquors + Mixers Soft Beverages

SPRUCE: \$55PP

Beer
Wine
Call Liquors + Mixers
1 Signature Cocktail Soft Beverages

MAPLE: \$65PP

Beer
Wine
Top Shelf Liquors
2 Cocktails: Choose From Signature & Premium
Soft Beverages



BINKSBERRY HOLLOW BEVERAGE MENU

SOFT BEVERAGE BAR: \$25 PP

Pepsi Products
Mocktails
Juices
Iced Tea
Club Soda
Tonic Water
Lemon, Limes & Oranges

TAB BAR

\$500 Setup Fee + a running tab for the couple to pay for their guests.
The balance is due at the end of the night.

Soda & Juice: \$4
Beer: \$7
Craft Beer/Seltzers: \$8
Wine: \$9
House Liquor: \$10
Call Liquor: \$12
Top Shelf Liquor: \$14
Specialty Cocktail: \$16



BEER

Choose 2

DOMESTIC/IMPORT

- Corona
- Labatt Blue, Pilsner
- Labatt Light, Pilsner
- Labatt Non-Alcoholic Beer
- Bud Light, Light Lager

CRAFT BEVERAGE

Choose 1

- High Noons, Variety*
- Dayburner, Session IPA by Big Ditch Brewing

SOFT BEVERAGES

- Pepsi Products
- Juices
- Mocktails

HOT BEVERAGES

- Regular & Decaf Coffee
- Herbal & Traditional Hot Tea
- Hot Chocolate

HOUSE WINE

Choose 3

RED

- Cabernet Sauvignon
- Pinot Noir
- Merlot

WHITE

- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Moscato

SPARKLING

- Prosecco
- Brut
- Rose

OPTIONAL

Champagne Toast +\$5 pp

LIQUOR

HOUSE

- Deep Eddy's Vodka
- Gordon's London Dry Gin
- Bacardi Rum
- El Toro Tequila
- Jim Beam Bourbon
- Jack Daniel's Whiskey

CALL

- Tito's Vodka
- Tanqueray Gin
- Kraken Spiced Rum
- Jose Cuervo Tequila
- Great Jones Bourbon
- Crown Royal Whisky
- Buskers Irish Whiskey
- Dewar's White Scotch

TOP SHELF

- Grey Goose Vodka
- No.3 London Dry Gin
- Sailor Jerry Spiced Rum
- Patron Tequila
- Maker's Mark Bourbon
- Jameson Irish Whiskey
- Monkey Shoulder Scotch Whisky



**BINKSBERRY
HOLLOW**

COCKTAIL MENU

SIGNATURE COCKTAILS

MONKEY ON MY BACK

*whiskey, spicy ginger beer syrup,
candied ginger, orange wedge*

NOT SO FAR EAST TONIC

*gin, simply syrup, mint leaves, lime
wedges*

ORANGE CHOCOLATE MARTINI

*vodka, Irish cream, espresso bean
orange slice*

POMEGRANATE BOOMER

*bourbon, demerara sugar cubes,
pomegranate bitters, orange wedge*

COUNTRY COSMO

*grapefruit vodka, triple sec,
lime juice, cranberry juice*

SIGNATURE COCKTAILS

\$5 per cocktail / per person
when added to a Liquor Bar

\$10 per cocktail / per person
when added to a Beer & Wine Bar

PREMIUM COCKTAILS

PEACH FESTIVAL

*Peach Vodka,
Soju, Peach Slice*

SPICED BERRY MARGARITA

*Tequila, Fire Roasted Jalapeño,
Raspberry Gastrique, Fresh Mint*

*Tia Maria Coffee Liqueur, Espresso,
Chantilly Cream, Grated Orange*

ENGLISH BREAKFAST COFFEE

ALWAYS THYME FOR LEMON

*Lemon Vodka, Simple Syrup, Lemon Seltzer,
Fresh Thyme, Lemon Wedge*

BLUEBERRY LEMONADE

*Lemond Vodka, Blueberries, Blueberry Syrup,
Simply Syrup, Lemon Seltzer, Lemon Wedge*

PREMIUM COCKTAILS

\$10 per cocktail / per person
when added to a Liquor Bar

\$15 per cocktail / per person
when added to a Beer & Wine Bar



DO-IT-YOURSELF WEDDING

Tent:
\$4,000 - \$8,000

Table, Linen & Chair Rental:
\$2000

Catering:
\$30pp and up

China, Glassware, Silverware Rentals:
\$10pp and up

DIY Bar:
Alcohol: \$15pp +
Bartenders \$400 +
ABC Permit \$100 +
Ice & Cups: \$7pp

Wedding Coordinator:
\$1500-\$2,500

Centerpieces:
\$60 per table x 15 = \$750

Total: \$14,500

plus all the headaches of doing it!

BINKSBERRY HOLLOW WEDDING

Venue:
\$3,000-\$6,000

Catering:
\$60pp and up

Bar:
\$40pp and up

Wedding Day Of Coordination:
Included!

**Tables, Chairs, Linens + In House
Centerpieces:**
Included!

*Based on 100 Guests for a
Buffet & a Beer & Wine Bar.
Tax is additional.

Total: \$14,800

To make the long story short...

**LET US TAKE CARE OF ALL THE DETAILS
SO YOU CAN ENJOY YOUR SPECIAL DAY!**

FREQUENTLY ASKED QUESTIONS:

What is the Venue Capacity?

Our comfortable max capacity is 250 Guests. We provide tables ,chairs and an outdoor outdoor covered terrace for up to 250 guests.

Is there a Minimum Spend?

Yes, the Venue Rental + Food & Beverage must total to these minimums listed below and vary by date:

- Peak Dates
 - \$6,000 Venue Rental + \$16,000 Culinary Minimum Spend
- Mid Peak Dates
 - \$5,000 Venue Rental + \$12,000 Culinary Minimum Spend
- Low Peak Dates
 - \$4,000 Venue Rental + \$8,000 Culinary Minimum Spend
- Off Peak Dates
 - \$3,000 Venue Rental + \$6,000 Culinary Minimum Spend

Do you charge any other fees?

- There is an additional 18% administrative fee on food and beverage which covers our servers , bartenders, setup, and cleanup.
- There is an 8% sales tax on all items.
- There are no other fees unless additional items or hours are rented.

What is the "Rain Plan"?

For Ceremonies of up to 100 guests, we can host your ceremony indoors at Market at the Hollow.

For ceremonies with over 100 guests, your guests will sit Oscar-Style at the tables under the outdoor Covered Terrace.

FREQUENTLY ASKED QUESTIONS:

How do we taste the menu?

We offer three ways to taste our menu:

1. Attend a Wedding Tasting Event for Booked Clients Only
2. Reserve a [Chef's Table Dinner Party here.](#)

What Lodging is available nearby?

- Niagara Crossing Hotel & Spa (19 Minutes)
- Hampton Inn Lockport (18 Minutes)
- Best Western Plus Lockport (17 Minutes)
- Hyatt Place Niagara Falls (28 Minutes)

What Transportation is available?

- Aero Transportation Taxi Services
- Buffalo Niagara Airport Taxi & Shuttle Service

Can we have early Venue access?

- Additional hours may be purchased upon availability for \$500/hour at 30 days prior to your wedding date.

When will our Rehearsal be held?

- You are given 1 hour for your Wedding Rehearsal, typically held at 9:30am the day before your wedding. Time and Date will be confirmed 30 days prior to your wedding date.

Do we need insurance?

- Yes, all Clients must purchase an Event Day Policy. We will guide you through it. All vendors work onsite must also provide a Certificate of Insurance with Binksberry Hollow added as Additional Insured.

FREQUENTLY ASKED QUESTIONS:

Do you have a sound system available

- Yes, you can use our indoor sound system that is available inside the Market at the Hollow and the Bridal Suite.
- We do not provide outdoor amplified sound or speakers.

How do I connect my device?

- Our indoor system connects via HDMI or Bluetooth.
- You are responsible for bringing the correct HDMI adapter or cable for your specific device.

Can I use microphones, speakers, or DJ equipment with your system?

- No. Our sound system does not support external speakers, microphones, mixing boards, DJ controllers, or any additional audio equipment.

What type of music setup works best?

- Our system works best with a continuous, pre-downloaded playlist (ex: a playlist saved directly on your device).
- **Best practice is to bring an iPad, laptop or secondary device.**
- We do not recommend streaming music, as Wi-Fi or signal interruptions can cause your music to stop.
- We do not recommend using a personal cell phone due to phone calls and texts interrupting the music.

What happens if my device won't connect or isn't compatible?

- If your device does not work with our system, we will provide house background music for your event.



F.A.Q.'s CONTINUED:

Do we need a wedding planner?

We provide the following services with our in-house Day-Of Wedding Coordinator. Beyond these services, it is recommended that you hire a Partial or Full-Service Wedding Planner:

- 1 Onboarding Meeting
- 1 Final Walk Through
- Ceremony Rehearsal
- Event Day Management from Venue Open through end of Dinner. Extensive Decor setup is NOT included.

Is Outside Alcohol allowed?

No outside alcohol (beverages of any kind) is allowed at Binksberry Hollow. We have a full liquor license to serve you and your guests beer, wine, and liquor, bottled water, soda, and mocktails. You may choose from our custom bar packages to suit your needs.

When does the bar close?

The last drink is served at 9:45pm. All Guests must finish their drinks and exit by 10:00pm.



How to Reserve Binksberry Hollow for Your Wedding Day!

Step 1: INQUIRE

Fill out the [Contact Form](#) & we will contact you!

Step 2: TOUR

Tour the Venue with your fiancé and any key decision-makers.
Tours take approximately 60 minutes

Step 3: RESERVE

Confirm Your Date with a Signed Contract
& Nonrefundable Reservation Fee.

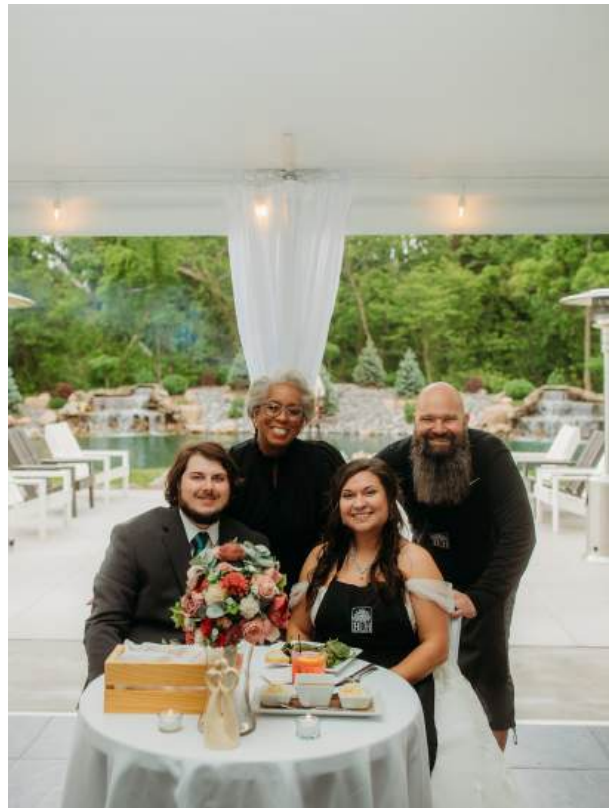
CONTACT US

716-333-7911

celebrate@binksberryhollow.com



**BINKSBERRY
HOLLOW**



**BINKSBERRY
HOLLOW**

A photograph of a woman with short, curly white hair and glasses, and a man with a long, full grey beard and a bald head. They are both smiling broadly. The woman is wearing a black top and a pearl necklace. The man is wearing a black t-shirt. They appear to be in a kitchen, with a metal shelving unit containing various items in the background.

**WE CAN'T WAIT TO
MAKE YOU PART OF
OUR FARM FAMILY!**



**BINKSBERRY
HOLLOW**

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celebrate@binksberryhollow.com

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